

### Best Practices Sharing

Name Janet Dukes

School Newport Harbor High School

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Class Used In Culinary Arts

Please take a few minutes to write about a "Best Practice" that you use in your classroom. This can be a mini-lesson used to do Team Building, an introduction to a unit that grabs their attention, an anecdote that clarifies a concept etc. No need to make photo-copies or to bring extra handouts—unless you really want to. Just write below.

To cover the chapter on Intro to restaurant Industry. I listed all jobs and the definition. I cut up the names and the definitions. As kids come into class, I pin a paper on their backs. When class starts, they have to find their match, then go to front of house, or back of house sign to group themselves. We then discuss the jobs.

# Back - of - the — House

Produce what guests request

# Front — of — the —House

Working directly with the guests

## **Restaurant Managers**

Responsible for both front of the house and back of the house operations.

## **Assistant managers**

Helping the manager oversee all aspects of operation.

## **Hosts/Hostesses**

The first impression of an operation that guests see.

## **Cashiers**

Receive the money from the guests and make sure they had a pleasant dinning experience. The last chance a restaurant has to make a good impression.

## **Bar staff**

Are 18 or older. Serve drinks to the customers, clear glassware.

## **Waiter/ Server**

Greet guests at the table, take orders attend to guests needs.

### **Bus person**

Makes an impression on the customers as soon as they are seated. Sets table properly, clears plates, pours drinks.

### **Dishwasher**

Cleans dishes, makes sure supplies don't run out, work is visible.

### **Executive Chef**

Oversees the entire kitchen, creates menus, purchasing food supplies hires kitchen help.

### **Sous Chef**

Assists the chef in overseeing the kitchen. Fills in if chef is not in.

### **Line cooks**

Cooking all of the food to order

### **Pastry Chef**

Makes the desserts, and breads.

### **Bookkeepers**

Does the accounting for the food establishment

### **Storeroom clerks**

Receive the food, take inventory

### **Purchasers**

Buy food, equipment, supplies to run a business

### **Dietitians**

Works with food and nutrition, consults on menus

### **Menu planners**

Artist that work with chef on layout of menu to attract business

## **Garde Manger**

Prepares the cold food, salads and desserts